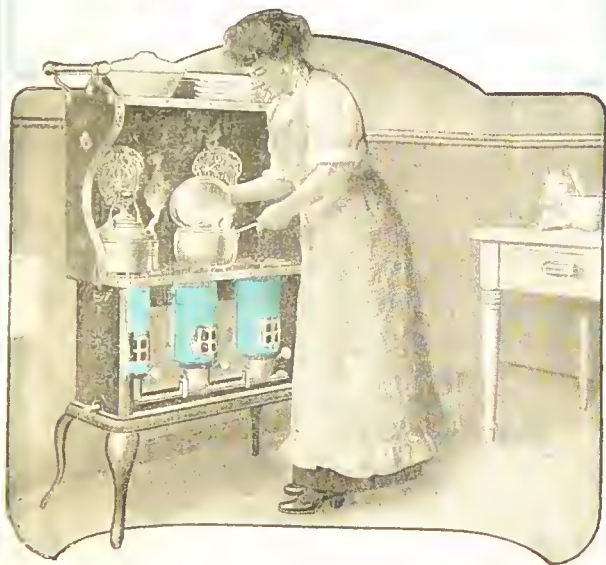


# New Perfection

WICK BLUE FLAME

## Oil Cooker.



IS THE BEST

Simple in Construction  
Always Ready

FOR SALE BY

CA

COOKERY  
1881

## A Good and Reliable Cook Perfection Oil Cooker and Oven

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WITH the “particular” housewife, cooking is an important function. The woman who studies her husband’s tastes and whims, the welfare of her children, and her own reputation as a hostess, finds in the PERFECTION OIL COOKER AND OVEN, the greatest treasure she has ever known.

Oil Cookers are the most reliable—provided they are made by a reputable, well-known firm. There is nothing worse than a cheap and **unreliable** oil cooker, just as there is nothing so easy, quick, convenient, economical, clean, and generally satisfactory as a **good** oil cooker.

The Perfection Oil Cooker and Oven simplifies cooking and improves it immeasurably.

The Perfection Oil Cooker will never spoil your nice dainty dinners and delicacies. You will never have slack or doughy pastry. No more burnt dinners, and waste of time and money and temper.

The Perfection Cooker roasts, bakes, boils, grills, toasts—and all to perfection. It is the most reliable apparatus of its kind in the world. It is the most economical. It is the simplest. It is the cleanest—and most satisfactory all round. No more fierce ovens, no tardy delays waiting for the oven to heat. A “quick” or “slow” oven, according to will, is quickly obtained; and an evenly distributed, consistent, and clarified heat may be always relied upon.

Every Perfection Cooker is supplied with a four-legged stand. This enables the user to tend the cooking without stooping in back-aching attitudes. The burners are "knee high." As a rule, ovens and cookers are placed low, and the constant bending not only produces physical fatigue, but causes a flush of blood to the head, with a consequent irritation of temper, and general mental and bodily discomfort.

### Quick and Easy Food.

No troublesome fire lighting. No long delay waiting for the oven to heat, no arduous and expensive stoking, no dependence on coal supplies. All you need is a match to ignite the wick. And once lighted, the wick is automatically fed with oil, giving a flame of whatever intensity is desired. The valve regulation is perfect in working, and the new design of burner absolutely prevents all "creeping up" or "jumping" of the wick, so that the heat can be reliably regulated at will.

In 10 minutes from lighting you have your oven, quick or slow, according to the requirements of your cooking—ready to cook anything, from a piece of toast to a large joint. No explosions. No fumes. No scorching. No back-ache. No spoiled dinners. No trouble or worry or discomfort of any kind. You simply light the wick as you would a candle, shut the door, turn your wick to the degree of flame required, and wait ten minutes for a ready oven.

The Perfection Oil Cooker and Stove possesses all the advantages of the best Gas Cooker, with none of the latter's disadvantages, and with many of its own in addition—such as a great economy,

perfect cleanliness and safety, delightful convenience, and a wonderful time saver.

### The Perfection Cooker

The Perfection Cookers are fitted with burners which give a blue, carbonless atmospheric flame. This produces a maximum heat, and obviates all risks of smoke, fumes and other annoyances.

You can toast 3 or 4 slices of bread in 2 minutes. No obnoxious flavour is absorbed in the bread. Pastry and toast browns evenly and nicely from edge to edge. Not overdone, harsh or brittle, but nice and soft and palatable—with that rich, nut-like flavour that distinguishes the most carefully manipulated hand-toasted bread.

The joint need never be burned. The flame is adjusted to a nicety without the need for constant watching and stoking. The intensity of the heat is regulated and remains even and reliable. Joints roasted with these cookers have a deliciously browned crisp fat, while the meat can be cooked right *through* without the danger of the outside being overdone. The cook accustomed to the fierce and fluctuating oven will understand what a boon this is.

### Uses of the Oil Cooker

The uses of this matchless Oil Cooker are legion. Boiling clothes, heating irons, and the thousand and one little offices which will suggest themselves to the ready mind of the housewife—are all done better and quicker, more cleanly and vastly more economically than with any other form of heating apparatus.

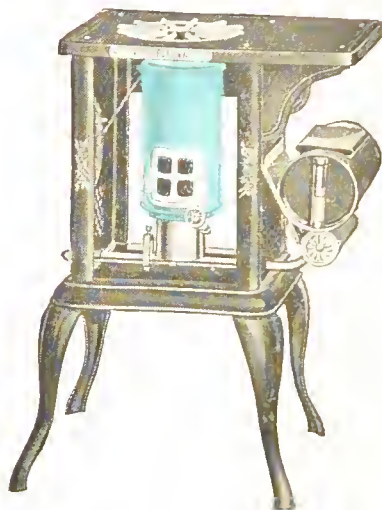
In the heating, broiling day of summer, the Perfection Oil Stove is an especial boon. It "cooks the food without cooking the cook." It does not heat the apartment in which it is placed. Dainty and appetising meals are prepared with promptness and satisfaction in the shortest possible time. With the larger models it is possible to cook an elaborate dinner and remain cool and even-tempered throughout. No messy grates and troublesome fires, no stewing and baking atmosphere—only Cleanliness, Simplicity, Convenience, Thoroughness and Efficiency.

One of the outstanding advantages of this cooker is its lightness, its reliable, businesslike service under all sorts of conditions and for every conceivable purpose for which a cooker is needed. The PERFECTION (Model No. 1) is just the right size for taking to the holiday camp; for the up-river party or the week-end bungalow, where hastily prepared meals are demanded and where cooking facilities are not too numerous. The PERFECTION admirably fills the need of the moment wherever it is taken. Always reliable, always smokeless and always ready for instant service.

UNIVERSITY  
LIBRARY  
LEEDS

For Camping, Yachting or Picnics  
include in your outfit a

*Auto-Plumbeo* Motor  
Pump (Patented) and Lamp



No. 1 (with legs). Price 22 -

#### DIMENSIONS.

Height	.	.	.	.	.	30 inches
Top	.	.	.	.	.14	20 inches
Net Weight	.	.	.	.	.	19½ pounds
Weight, crated	.	.	.	.	.	27 pounds

Awarded Silver Medal at Staffs. Agricultura Show,  
July, 1907.

Surprise your wife with a

*Very High Commended With  
the Triennial London*

She will appreciate your thoughtfulness



No. 2 (with legs). Price 32/-

#### DIMENSIONS.

Height . . . . .	30 inches
Top . . . . .	14 x 28 inches
Net Weight . . . . .	27 pounds
Weight, crated . . . . .	35 pounds

Very Highly Commended, Hastings Agricultural Show,  
August, 1907.

An acquisition to any Home.

See "Kerosene" and  
"Gas" Stoves and Ranges



No. 3 (with legs). Price 42 -

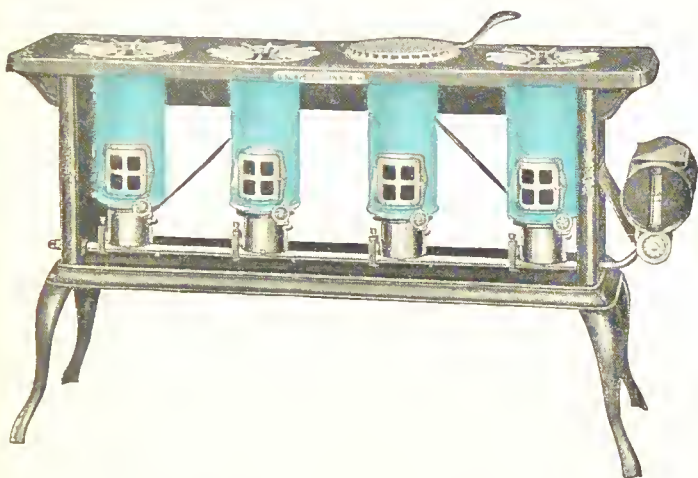
#### DIMENSIONS.

Height . . . . .	30 inches
Top . . . . .	14 37½ inches
Net Weight . . . . .	39 pounds
Weight, crated . . . . .	53 pounds



It halves the housewife's labour,  
and doubles the quality of the food.

"New 'Perfect' Wick  
Food Cooker"



No. 4 (with legs). Price 55/-

#### DIMENSIONS.

Height . . . . .	30 inches
Top . . . . .	14 x 48 inches
Net Weight . . . . .	50 pounds
Weight, crated . . . . .	68 pounds

CABINET TOP FOR  
2-BURNER COOKER



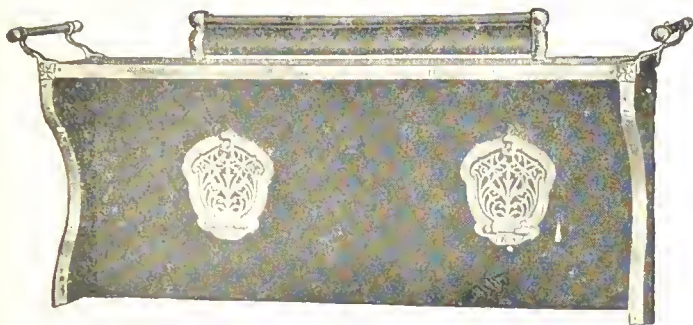
Price - - 20/- each

CABINET TOP FOR  
5-BURNER COOKER



Price - - 21/- each

LOWEY & CO. LTD.  
100, N. B. ROAD, SINGAPORE.

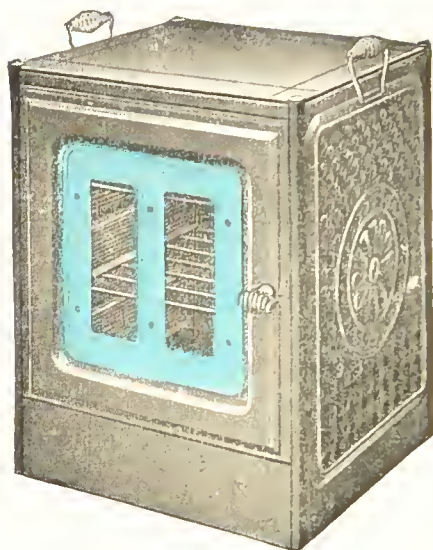


Price - - 23 6 each

These Cabinets are supplied separately  
and will not be sent with  
the stove unless  
ordered.



No. 21 G. Oven.



No. 21 G. Oven.

Hinged Glass-fronted Door and Movable Shelves.

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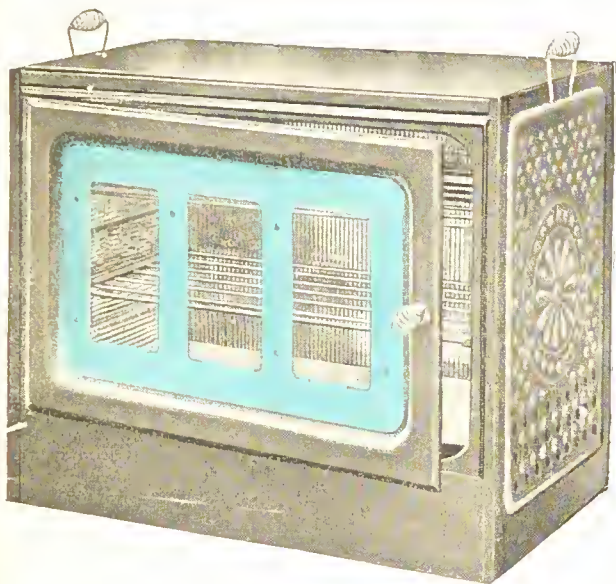
**Price 10/- each**

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**DIMENSIONS.**

Size	.	.	.	.	13 $\frac{3}{4}$ in. $\times$ 18 in. $\times$ 12 $\frac{1}{2}$ in.
Shipping Weight	.	.	.	.	12 pounds

No. 22 G. Oven



No. 22 G. Oven.

Hinged Glass-fronted Door and Movable Shelves.

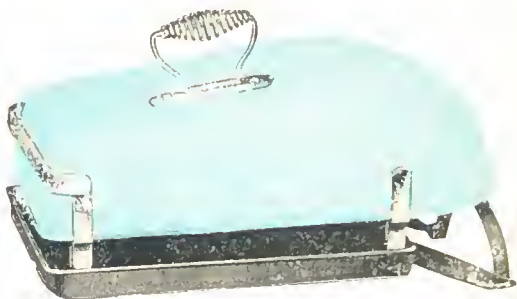
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Price 11/6 each.

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DIMENSIONS.

Size	21 in. × 18 in. × 12½ in.
Shipping Weight	16 pounds



Price 10<sup>1</sup> - each.

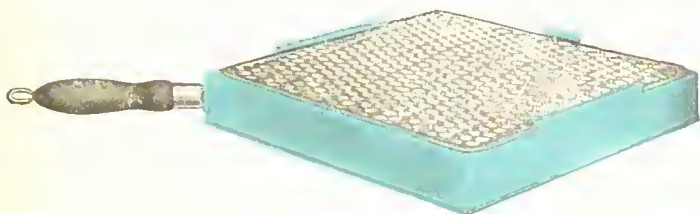
The New Perfection Broiler here illustrated is especially designed for use on the New Perfection Wick Blue Flame Oil Cooker. It is the result of extended experiment and is constructed on an entirely new principal as applied to broiling devices.

The broiler is easily attached to the stove, as shown in the directions accompanying each broiler. The hood is finished in mottled blue vitreous enamel.

Time required for broiling, 17 to 25 minutes, according to thickness of meat.

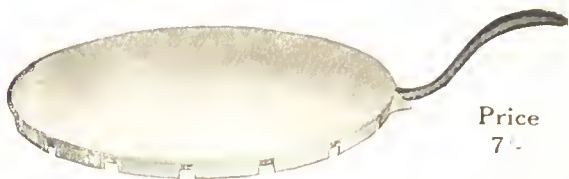
The burner should be operated at highest flame.

## New Perfection Toaster.



Price 2/9 each.

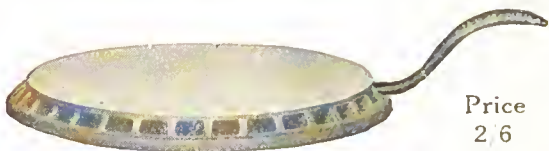
The New Perfection Toaster here illustrated is especially designed for use on the New Perfection Wick Blue Flame Oil Cooker. It also involves an entirely new principle never before utilized in a toasting device and is designed to give the best possible results with the New Perfection stove. With it, four large pieces of bread can be toasted at one time, as the heat is distributed over the entire toasting surface evenly. It is unnecessary to shift the toast except to turn it over when properly browned on one side.



Price  
7/-

A very necessary and useful utensil, designed especially for use on New Perfection Stoves. Made of solid cast aluminium in such a way that the heat is distributed perfectly, securing an absolutely uniform result over the entire surface.

A very light greasing of the Griddle at the beginning is sufficient for an entire batch of griddle cakes. However, providing the Griddle is not overheated, *no greasing is required*, and the complete absence of smoke and odour of grease will be greatly appreciated.



Price  
2/6

This Heating Plate will be found very economical and will allow the use of three irons over one flame, and when used with but two irons it is not necessary to shift the irons to the centre, as is the practice with an open flame. On the Heating Plate the irons will heat more quickly than over an open flame.

Although this Plate is designed especially for Sad-iron heating, it is very valuable in all kinds of cooking where a well distributed heat is desired, particularly when using thin pans or utensils of small diameter, and for whatever used gives the greatest efficiency for the oil consumed. This is due to the great amount of heating surface on the bottom of the Plate, it having 115 square inches of surface. An ordinary cooking utensil has about 50 square inches at the bottom and a medium sized Sad-iron about 15 square inches.

For use in handling, a suitable Lifter is provided with each Plate, which can be used in any of the openings around the outer edge.



## *New & Improved Thermos Cooker*

With this stove the housewife can prepare a dinner at noon, and after spending an afternoon away from the kitchen, upon returning will find the dinner in perfect condition for serving at six o'clock—hot and with a flavour, which no other method of cooking can impart. Oatmeal and light breakfast foods, too, can be prepared overnight and found just right for serving at breakfast.

Thermometer fitted to oven door enables temperature of interior to be easily observed and regulated.



**Price complete £8 10 0**

N.B.—A supplementary book of recipes specially adapted for the Thermos Oven is given free with each of these Cookers.

Standard Catalog of "Mellin's" Food  
Price List, 1911

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(When ordering please quote numbers.)

- 1—Upper reservoir.
- 2—Ditto with Valve.
- 3—Valve to Upper reservoir.
- 4—Feed pipe with sockets plug, washer and lower reservoir for 1 burner.
- 5—Ditto for 2 burners.
- 6—Feed pipe for 1 burner with socket plug and washer only (no reservoir).
- 7—Feed pipe for 2 burners with socket plug and washer only (no reservoir).
- 8—Clamp, with nut and set screw.
- 9—Wick tube with elbow (not including wick and carrier).
- 10—Wick tube with elbow, including wick and carrier.
- 11—Wick, affixed to carrier, per dozen.
- 12—Ditto, single wick.
- 13—Collar.
- 14—Flame spreader.
- 15—Enamelled iron drum, complete with door frame and door with mica.
- 16—Door only, with mica.
- 17—Door frame only.
- 18—Door frame and door with mica.
- 19—Plug and washer, for feed pipe.
- 20—Open top Grate.
- 21—Steel legs, set of four.
- 22—Steel legs, single.
- 23—Mica for doors, one dozen pieces.
- 24—Lower reservoir, brass.

THE average temperature required in ovens for baking and roasting :—

Bread requires 350° Fahr.

Puff Pastry requires 340° Fahr.

Roasting „ 280°-300° Fahr.

This is obtained in ten minutes from lighting up the wick.

The oil reservoir in the cooker holds nearly 7 pints of oil and will burn in a No. 1 Cooker from 20 to 24 hours, or in a No. 2 (with both wicks alight) from 10 to 12 hours.

A quart of water will boil in 15 minutes.

A gallon „ „ „ 30 „

The stove will toast bread and heat irons without blacking same.

If the wick is uneven do not cut it with scissors, but singe off high parts.

A useful combination is a two-burner cooker (No. 2) with No. 21 oven.

A good Oil is essential—ask for “Roval Daylight.”

Crusts and Pastry

**L**INE the sides of a pie-dish with a piece of short-crust made as follows :

*Ingredients.*—6 oz. of flour, 3 oz. of butter, 1 oz. castor sugar, 1 egg and a pinch of salt.

*Method.*—Put the flour through a sieve, add to it the salt and sugar, and rub in the butter very lightly with the finger tips. Beat up the egg, add it to the dry ingredients and knead all together until the mixture is a smooth, firm paste. Roll out very lightly to the thickness of a quarter of an inch, and with this line the sides of pie-dish.

*Ingredients.*—The grated rind and the strained juice of two oranges,  $\frac{1}{2}$  gill of milk, 4 oz. of castor sugar, 3 oz. of sponge-cake crumbs, 3 eggs, 1 oz. of Brown & Polson's cornflour, 1 oz. of butter and a few pistachio nuts chopped finely.

*Method.*—Cream together the butter and sugar, add the yolks of the eggs (well-beaten first) and the cornflour, and work these well into the mixture. Stir in the cake crumbs and the milk, and, lastly, the rind and juice of the oranges. Pour this mixture into the prepared pie-dish and bake

in a moderate oven. When the mixture is well set, whisk the whites of the eggs to a stiff froth, add to them one tablespoonful of castor sugar, and put this meringue on the top of the orange pudding, sprinkle the chopped pistachio nuts over, and return to the oven until the meringue is set and nicely browned. This is very good eaten either hot or cold.

*Ingredients.*—8 oz. of flour,  $1\frac{1}{2}$  teaspoonful of baking powder, 4 oz. of butter, 4 oz. of castor sugar, 3 eggs, 2oz. of chopped walnuts, a pinch of salt, 1 teaspoonful of Vanilla essence and 4 tablespoonfuls of warm water.

*Method.*—Cream the butter and sugar together, add the yolks of the eggs, and beat well for five minutes; then add the Vanilla. Have the flour, baking powder and salt mixed together and then sifted, and whisk the whites of the eggs to a stiff froth. Add some of the flour, etc., and the whisked whites alternately to the rest of the mixture until all are used up. These should be stirred in as lightly as possible. Lastly, add the warm water, pour the mixture into two sandwich tins, which have previously been buttered and lined with

buttered paper, and bake for about twenty-five minutes. When quite cold trim the layers of cake into good shape, stick the layers together by means of a thick layer of plain white icing. Ice over the cake with the same, and decorate with some halves of walnuts.

### “Royal Delight” Hot Biscuits

ONE quart of flour, 1 teaspoonful of salt, 2 teaspoonfuls of Royal baking powder, 1 teaspoonful of lard or butter, 1 pint of sweet milk, cold (never use sour milk); use cold water when milk cannot be obtained. Sieve together flour, salt and baking powder; rub in shortening; add milk; form into smooth consistent dough. Flour the board, turn out dough, roll out to thinness of  $\frac{1}{2}$  inch, cut with small round cutter,  $1\frac{1}{2}$  inches to 2 inches in diameter; lay them close together on greased baking-tin; bake in good hot oven.

### “Royal Delight” Fruit Cake

*Ingredients.*—1 lb. of flour, 1 teaspoonful of Royal baking powder, 6 oz. of butter,  $\frac{1}{2}$  lb. of castor sugar, 6 oz. of mixed preserved fruits (cut fine), teaspoonful of Vanilla essence or almond, 3 eggs,  $\frac{1}{2}$  pint of milk.

*Method.*—Cream the butter and sugar well together, add two tablespoonfuls of flour to the Royal. (This to be added to the rest of the ingredients the last thing.) With the rest of the flour mix the preserved fruit and add to the creamed butter and sugar alternatively with the eggs; then stir in the milk and the Vanilla essence, and lastly the Royal baking powder. Put the mixture into a cake tin lined with buttered paper; put the cake tin on to a baking sheet covered with sand and bake (in a moderate oven at first) for  $1\frac{1}{2}$  hours.

*Ingredients.*—6 oz. of flour,  $\frac{1}{2}$  teaspoonful of Royal baking powder,  $\frac{1}{4}$  lb. of sultanas or currants, 1 oz. of grated sweet almonds, 4 oz. of butter, 3 oz. castor sugar, 3 eggs, grated rind of 1 lemon,  $\frac{1}{2}$  teaspoonful of essence of Vanilla.

*Method.*—Beat butter and sugar to a cream, stir in eggs. beat well. Sift flour with Royal Baking Baking powder. Clean and prepare fruit. Mix flour, fruit, lemon rind and almonds together, add lightly to mixture and Vanilla essence last. Put in small fairy-cake tins, well buttered, and bake in a quick oven for 15 minutes. Enough to make 16 Fairy Cakes.

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¶ The Finest Oils for  
burning in these stoves are

Royal Daylight  
and White Rose

American Oils  
Obtainable everywhere.

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